



DE MARTINO

— Old Vine Series —



OLD VINE SERIES LAS CRUCES MALBEC - CARMENERE 2017

Field blends from old vines in dry-farmed vineyards produce some of the most individual and distinctive wines in central-southern Chile. Old Vine Series pays tribute to these small and remote vineyards that we so proudly farm.

ORIGIN

Cachapoal Valley. The grapes come from a small vineyard of 2.8 hectares (6.9 acres) planted in 1956 and located in the Coastal Mountain Range, in Pichidegua. This vineyard is a field blend of approximately 75% Malbec and 25% Carmenera. The vineyard is dry farmed, and the vines are planted on their original rootstock and are head trained using Double Guyot pruning technique.

GRAPE VARIETIES

Approximately 75% Malbec and 25% Carmenera.

DENSITY: 5,852 vines / hectare (1.7m x 1 m).

SOIL

Decomposed granite deposits formed during the Jurassic period. This soil profile boasts excellent filtration and drainage due to its high sand content. The levels of clay are low, but enough to maintain adequate humidity in the summer months (7-15%), conditions which allow this to be a dry-farmed vineyard.

CLIMATE

Mediterranean. This micro climate is considered mild by Chilean standards as temperatures rarely exceed 30°C due to the vineyard's proximity to the Cachapoal River which directs ocean breezes from the coast into the valley. Both, Malbec and Carménère are well-adapted to this climate and the best years are those in which the temperatures are not excessively high, thereby allowing the Malbec to ripen slowly. Rainfall: 500 mm.

HARVEST

The grapes were handpicked on March 7th, 2017.

WINEMAKING

The grapes are destemmed and the whole berries (no crushing involved) are gently placed in tank, undergoing cold maceration for seven days. Alcoholic fermentation is spontaneous, once finished the wine was left in contact with the skins for 20 days before being racked into 5,000 lts. foudres.

AGEING

The wine was aged in 5.000 litre Austrian foudres for two years.

NO. BOTTLES: 3.511 bottles / 60 magnums.

TASTING NOTES

Coming from a relatively warm vintage for this vineyard, what differentiates this wine is its superb balance and the freshness achieved despite the heat, something that only old vineyards can offer. This vintage reveals sweet and very juicy fruit and a firm structure, as well as fine tannins and fresh acidity. This is a vintage in which the Malbec really stands out. This is a very ageworthy wine. While it can be enjoyed now, it will evolve in the bottle for another 15 to 20 years.

ALCOHOL: 13%

AGEING RECOMMENDATIONS: This wine has potential for further development over 15-20 years time.

SERVING TEMPERATURE: 16°C

DECANTING: Recommended.

